# HOME AND SOCIETY.

THE WORK OF A WOMAN ARCHITECT.

WHAT HAS BECOME OF THE OLD LADIES?-A PAY-ING VISITOR-THE FASHIONS IN PARIS-

SMALLER SKIRTS COMING. A peculiar interest is attached to a picturesque ashore cottage which has recently been erected en Long Island. This pretty dwelling is the work of one of the few young women who have studied architecture, that most delightful of professions with masculine thoroughness, and who, therefore are fitted to compete with the opposite sex on an equal plane. The great difficulty with women's work seems to be owing to the fact that for the want of early training it must necessarily be tenrish and, therefore, incomplete. Until girls have the same solid education and subsequent advantages in studying a profession there can be no real equality or fairness in comparing their work with that of men.

The cottage here mentioned is built on the crest of an irregular hill, and it cleverly follows its lines, the result being a long building very low on one side and somewhat higher on the other. It is shaped not unlike a capital "L," this arrangement giving the rooms the charming and unusual effect of windows on either side, and in this particular case showing the equally beautiful view to great advantage. Owing to the swing of the house the hall is irregular in shape, with an entrance on either side, the principal one being through an open-air ectagon room, and the other under a low veranda supporting which are natural saplings, with the bark left on, arranged in groups of three to serve as posts. A large brick fireplace with an ample raised hearth is one prominent object, while an other and even more salient feature is a gallery which runs around two-thirds of the hall, giving access to most of the bedrooms, and bringing the height of the former up to the raftered roof. The walls of the hall and, in fact, the whole house, ction beams showing, with "celling" of the beautifully marked Georgia pine be-

Next to the hall, and sunk a little below its level. following "the lay of the land," is a large square room, called the studio, filled with no end of pretty things, and opening into another veranda, hedged in with long boxes full of gayly blooming flowers. in will long the porches are formed by the bed-rooms above, by which means sufficient space is obtained in the second story to allow for the open Across the hall, on the other side, is the dining-

room, a cool-looking little apartment, all in greenchairs, table, and sideboard, all stained a pretty moss green and polished with beeswax. A window seat has cushions of green and white chintz, with curtains to match. Like a dainty usekeeper, our woman architect has looked well efter the comforts of the household, and has provided a neat little airy servants' sitting-room, out which a flight of stairs leads into their bedrooms above, and a most convenient and comfortable en, with steps leading down into a well-arranged laundry. The latter occupies the space obtained by the house having been built down a sudden slope of the hill, forming an extra story or basement on one side of the house only. This exroom or space obtained by building off a side of the hill is most useful in many ways, and may utilized as a cellar or storeroom, or, as in this case, for a laundry. The bedroom floor in this pretty cottage is very quaint. The roomy, lowceilinged bedrooms open on the gallery, and are quite surprising in their amplitude. "However do you manage to get so much room?" is the first question of every visitor. This is obtained as has stready been said, by building over the three verandas, while the extra slope of the roof is utilized for innumerable closets. The irregularity of the house provides space for a queerly-shaped but attractive-looking bathroom, with white porcelain tub and white enamelled woodwork, and for what might be called a purely feminine idea-a passage under the eaves connecting a couple of bedrooms. "In case of burglars at night." explained the fair owners of the cottage with complacency. While waiting for these gentlemen, however, it serves as an equally feminine comfort, a place wherein to hang extra dresses.

"An altogether successful and pretty cottage" is the verdict of all admiring friends.

"What has become of all the old ladies?" remarked a man the other day. "When I was a boy there used to be one in nearly every family I knew and visited-wrinkled, white-haired, veritable old women who by their venerable appearance, gave a dignity to the household. One by one these dear old ladies, so associated in my mind with the pleas-ent days of my youth, have, in the course of nature, joined the great majority; and, oddly enough. their places have never been filled. Other succeeding generations have passed through the customan occasional specimen bowed down by physica infirmities betokening great age, and as different from the pretty, kindly, bustling old ladies that I remember as it is possible to imagine. Who would are to call the modern grandmother old!"
"I felt old once!" remarked one of these remark

able end-of-the-century products, "but that was years and years ago, when my children were growing up, and I was worried to death about their and their education, and their morals and their manners, together with their future, and the thousand and one things that mothers fret will be, and there is no use bruising one's self against stone wall. Now, thank the Lord, they are al married and settled, and I feel as if I had taken new lease of existence. I find that there are no end of things I can enjoy that when I was a young woman I had no time or inclination for. So I have taken up painting, and have become interested in politics and social questions; have developed a taste for society, have become tolerably proficient in bicycling and golf, and am generally enjoying myself. I certainly do not feel old now. Do I look it?" she added laughing. Certainly n trace of old age could be detected in the superb physique and handsome countenance of the dame, who, twenty-five years ago, would have been relegated to the ranks of old ladies-simply because it was then the almost universally accepted notion that when a woman's children's children entered upon their existence, her day was practically over, and that she must comport herself accordingly.

"Paying visitors received by an English gentlewoman living in an unexceptional locality, whose social position enables her to introduce her guests very best society. Apply to A. B. C., Box

Charing Cross, London." "This advertisement in a prominent American fournal," said an independent young woman of seans, "caught my eye just as I was contemplating a visit abroad, and was wondering how I could portion out my time in some new fashion, for I was tired to death of the usual round of sight-seeing, together with Homburg, Monte Carlo and other European resorts where Americans generally congregate. I began to think that I had enough ing merely an onlooker, and that I should like to be a participant; so when I saw the above-men Moned advertisement it suddenly occurred to me that it might be a novel experiment, and that at east it would do no harm to put myself in communication with this modern menter, who professed herself able to open the portals of English society to American young women able to pay their way. So I wrote to A. B. C. on my company paper, and in my best style, to impress her with my respectability, asking for particulars. In reply I received an eminently lady-like letter, written crested paper. The writer stated that she would be happy to receive me as a guest for an indefinite period, upon payment of a certain sum weekly, if mutual references were satisfactory; and she mentioned several high-sounding names as vouchers of her good faith and ability to fill the position of chaperon to a young lady of good ences of undoubted respectability; and finally, after a short and entirely satisfactory correspondence, set sail for England, and was received on my errival at Lady M.'s house in London with a kind ly welcome, which made it seem like a veritable home-coming.

was one of those charming types of middle-aged English women with whom Mrs. Olyphant has made us all familiar; and through her I was introduced into a delightful circle of friends and acquaintances. It seems that although with us it is unheard of what are called paying visitors are quite common in England, and that dowagers of od position but limited incomes not infrequently add to their resources in this way, it being con aldered quite as legitimate as for a clergyman to live in his house. This latter method of procedure also very common in England, where it okens no special lack of means, as it would with us, but simply a natural and easy way of increas-

have much less false shame in frankly avowing poverty and taking money for services rendered than have Americans, despite the traditions and prejudices of race; and nowadays the old motto of 'noblesse oblige' might well be changed into noblesse may do anything that it chooses to

Decidedly queer are some of the juvenile applica-tions of scientific ideas. One clever little girl said

the other day: "I did such a funny thing long ago, when I was very young, about six, I think; I'm eight going on nine now. I had been for a walk with papa, and he told me how plants absorb water and things. I was living in France then, and I went into a garden where there was a weeny, weeny tree, just peeping above the ground. I thought how interesting it would be if the tree would grow up and have little apples or plums all made of preserves: So I went into the house and got a jar of orange marmalade and smeared the baby tree all over so it would absorb the sweet. But, just think, a day or two afterward, that poor tree was all shrivelled up and dead, and papa said it was because it could not breathe any air. My papa knows every-

"My sister Andrey is very experimentious," added this young lady. "She thinks animals look like what they eat; if they eat grass, they grow green; if they eat bark, they are brown. a dear little green frog, and Audrey thought she would like it better if it could be made pure white; so we put it in a big jar of flour. We lost it for ever so many days, and when we did find it at last it was truly a flour frog. No. not dusted with flour that would come off; I'm sure it was white through and through, full of flour inside, because until it hopped off one morning it

Bobby sat at dinner and heard his big brother

PARIS FASHIONS.

THE TOURNURE NOT PROBABLE-THE DEVELOPMENT OF THE SKIRT-NEW SUMMER GOWNS.

Paris, July 3.

There has been much talk about the possibility or probability of the return of the tournure; but if the Paris dressmakers have any idea of introducing it in the autumn, they are keeping very quiet about it now. It is doubtful if we see any artificial padding or combination of whalebone or steel that might properly be called a bustle. To be sure, certain indications point toward the increasing of the fulness of the skirt at the waist; but as dressmaking is growing to be more and more an exact science, any necessary effect is obtained by the cut of the garment and the adjustment of the folds. The best houses discinin the use of mechanical aids.

seems a popular one. When dress skirts were growing extremely large a year or two ago, and all indications pointed toward even a further increase, the cry was, "The hoopskirt is coming! What else can hold out these enormous skirts". But the dressmakers only smiled serenely-while perhaps tearing their hair in the seclusion of the workroom, in the endeavor to invent some means of averting the calamity. They came nobly to the rescue. skirts grew larger they changed their cut, more stiffening was used, and of a better quality, and the makers inserted (even while denying doing so) a fine flexible wire about the hem to keep the godets in place.

The only excuse for stating that any mechanical contrivance is or has been worn under the dress skirt in Paris is the fact that in one or two of the

but prettily trimmed with jabots of pink mousseline de sole, edged with pink satin ribbon, outlining in soft folds the blouse fronts of the same stuff. The mousseline de sole is thickly pleated to cover the

mousseline de sole is thickly pleated to cover the short sleeves. An embroidered band of gold done on net, shaped into a lace pattern, makes loose bretelles, and the entire waist "blouses" a trifle over the high beit.

Most gowns are being constructed now with a view to Dinard, Trouville or Dieppe. They are fluffy and dainty, or smart after the standard of summer smartness. An outing suit with a military touch has a plain skirt of striped blue and white canvas stuff. The jacket is of plain navy blue itammy, lined and faced with white moire silk in big waves. The soft vest is of the moire, with side bretelles of yellow lace. The jacket turns away with short silk-faced revers, and is held at the sides at the waistline by large military brass buttons. The jacket forms the choker in the back, turning over in silk-faced tabs. There is a brass button on each side. From under the jacket comes a scarf of blue veivet, tying in a four-in-hand bow, with ends finished with gold fringe.

Black lace is charming on feru lawn, and with green forms a happy combination sheer as suggested

with ends finished with gold fringe.

Black lace is charming on écru lawn, and with green forms a happy combination sheer as suggested by a summer frock of écru lawn built over a skirt of shot green silk. About the hem of the upper skirt are ruffles of narrow black lace surrounding in a pattern an embroidery of white lace and black silk and jets. The green silk bodice is covered by a tiny boliese of écru embroidery in white and black, and a tiny boliero is added to the bodice by many rows if narrow black lace. Choker and belt are of light green satin.

of narrow black lace. Choker and best are of signiferent satin.

Grenadine gowns of black are made youthful and summery by the use of an all-over embroidery of white lace figures and gayly colored foundations. A black grenadine covered by figures in white lace is arranged over a red silk foundation. About the bottom of the skirt are several rows of plain black ruffles edged with narrow Chantilly arranged in scallops. Double rows of the narrow black lace in ruchings outline the seams in the skirt. The bodice is dainty with lace-trimmed ruffles outlining the surplice front and showing a pointed yoke in front of white lace. There is a high Directoire beit or red satin.

Stockings for summer wearing are very gay and

surplice front and showing a pointed year in of white lace. There is a high Directoire belt of red satin.

Stockings for summer wearing are very gay and coquettish. Silk ones of every color have insertion and embroidery of lace over the instep and up the front of the leg. Lisis thread hose are quite as elaborate as the silk ones, and are in the best quality almost as ellensive. Many prefer them for comfort and fit. Some of the new ones have long blocks of color done in a different weaving, running from the instep up the front of the leg.

It is hardly possible to tire of the grass linen gowns and form lawns, their color is so cool and restful, and so many varieties in the way of trimmings are possible. The young danssuse at the Opéra, Mile de M., wore a pretty frock while breakinsting at St. Cloud on Sunday, and was the most absorbing object of interest there. The gown was of feru lawn embroidered and perforated over a foundation of shet pale green and yellow silk. The belt was made of several twisted rows of yellow ribbon tying in an up-and-down bow in the back, with a high choker corresponding. She wore a broad-hrimmed black hat, flaring up in front and loaded with plumes, and made, in short, a pretty, dainty, girlish picture. Mile de M. has been celebrated for the past two years as the prettiest girl in Paris. Unlike most professional beauties, she is much loveller than either report or photographs make her out to be, with a small head, classic little profile, and soft, dark hair, arranged in the bandeaux that she has made popular.

### COSTLY FOOD OUT OF SEASON.

A DEMAND PECULIAR TO THE NEW-YORK MARKET AND HOW IT IS MET.

The demand for kinds of food that are out of senson is a peculiar and conspicuous feature of the netropolitan markets. It is not, however, entirely confined to wealthy epicures, according to state ravagant gormands are men whose incomes range from \$5,000 to \$10,000 a year. Men of comparative moderate means, they say, are constantly searching for table luxuries regardless of the prices asked, while many a millionaire will "haggie over the trice of an old hen" and waste valuable time in hunting for something cheap. The chief demand for table luxuries out of season, however, comes from the expensive hotels, clubs and restaurants, whose stewards daily scour the market in quest o dainties for their epicurean patrons; from persons who are about to give dinner parties or wedding ple who "live to eat" rather than "eat to live," whose chefs ransack the market for rare viands. There is also a considerable demand for luxuries with the far greater demand from other sources.

A leading local dealer in fancy fruits and vege tables received an order from Cincinnati a while ago for seven quarts of hothouse strawberries, to be d at a wedding fenst. He sent them with a bill for \$84, being \$12 a quart, and in due time received a check in full accompanied by a letter stating that the "herries and the price were both entirely satiswinter for the purposes mentioned for from \$5 to \$7 a quart, and sometimes even as high as \$10 a quart. while in the regular berry season they may be bought for from 50 cents to \$1 a quart, and berries grown in the natural way are sold for from 10 to 20 ents a quart.

Hothouse grapes command about the same prices as hothouse strawberries. Hothouse peaches, which are among the rarest kinds of hothouse fruit, are often sold for \$24 a box containing only twenty-four peaches, and various other kinds of fruit grown in hothouses or brought from warm climates are sold purveyors do not keep a stock of delicate and perish-able fruits on hand, but receive orders in advance, and sufficient time is allowed in which to fill them. than hothouse fruits, are nevertheless high-priced. Eucumbers, which commanded \$1 apiece in winter a few years ago, may now be purchased out of seasor for from 20 to 25 cents apiece for the choicest, the product having been largely increased. Tomatoes readily bring from 20 to 30 cents a pound, and as-

radishes, green peas and other kinds of vegetables when bought out of season command correspond-ingly high prices. Game, which is now virtually in season through-

paragus from \$1 to \$1.25 a bunch. Mushrooms, which are sold for from 75 cents to \$1 a pound in winter,

summer when they are most plentiful.

be bought for from 25 to 50 cents a pound

when bought out of season command correspondingly high prices.

Game, which is now virtually in season throughout the year, being kept on hand in refragerating warehouses, is still dear when fresh supplies no longer arrive and when the first game of an opening season is received. Quall, when science, are sold for from \$1 to \$6 a dozen, the price when plentiful ranging from \$1.50 to \$2 a dozen. Canvasback ducks out of season command from \$0 to \$12 a pair, while in season they may be bought for from \$1 to \$6 a pair. Woodcock, grouse and pariridges are sold for from \$2 to \$3 a pair out of season, while in season they can be bought for one-half that price. Venison, which is now sold for from \$5 to \$6 cents a pound, may be bought in its open season for from 20 to \$2 cents a pound.

Diamond-back terrapin, which are in season from Cotober 1 to April 1, are sold during that period for from \$5 to \$6 each, weighing from five to six pounds, and measuring from six to seven inches deep in length on the undershell; but out of season they are sometimes sold as high as \$10 to \$12 apiece: Soft-shell erabs, which bring an average price of \$5 cents, and sometimes as low as 25 cents a dozen in their season, extended from about the middle of May to about the middle of September, are sold for \$5 a dozen for the fresh arrivals; but perhaps the very next day they may be bought for \$1 a dozen, the price rapidly declining thereafter. The first Hudson filver shad, a few of which are usually captured late in March or early in April, are readily sold for from \$2 to \$3 apiece, while a few weeks later they are freely sold for \$6 cents a pound. The first brook trout, which are received on April 1, command from \$1 50 to \$2, and sometimes more a pound, but as the season advances the price declines the first received in market, about the middle of May but a few weeks later they are freely sold for \$6 cents a pound. The first brook trout, which are received on April 1, command from \$1 50 to \$2, and sometimes more a pound, but as the season advanc

# THE WOMAN GARDENER.

A NEW OCCUPATION FOR SLENDER FINGERS. Women have made their presence felt in most ate and tactful touch, patient discrimination and native taste are opening for them a new sphere of work. Astute observers say that before long no one about employing a woman in that capacity. With a man or boy to execute the more laborious part of the work, it is demonstrated that there is no department of horticulture which feminine talent cannot cope with. A certain horticultural college in Eng-land has tried the experiment of training women for this vocation, and the result is that it cannot turn out women-gardeners fast enough to meet the de

row and conventional in his views and cultivates an enormous quantity of one kind of plants to the entire neglect of others. With a woman's trained eye and practised hand at the head of the floral department the mistress can always be sure of abundant freshcut flowers for drawing-room and dining-table, of suitable ad of attractive house plants for decorative purposes. The woman gardener understands that the use and enjoyment of the flowers in her garden is what the mistress desires, not the keeping of a of color and keen-clipped herbage. In the vinery

thinning out too exuberant bunches, nipping off tender shoots that have germinated with misplaced energy. Woman's slim yet strong fingers are ready for this. The work of a gardener is so healthful, so interesting and inspiring, in comparison with the more conventional and hereditary occupations, that it is no wonder there are many to seek instruction in the art. Of course, as in all vocations, those who have native talent or a "knack" for gardening succeed best, but it is an occupation in which the per-ceptions can be quickened by practice and familiar association, and few essay it who are not delighted with both resources and results. The most popular training school is that at Stanley, the horticultural college at that place having a thoroughly equipped "ladies" annex.

### SHAVING UP AND SHAVING DOWN.

THE LORDS OF CREATION HAVE A SYMPOSIUM

Three lords of creation entered a Broadway car at Chambers-st. It was an open car. Two young women sat in front of the lords, and the latter heard one of them say to the other: "No, papers won't do it. Unless I use irons they come out at

the first breath of air."
Quoth Lord Harry: "Now, hear those They'll talk 'crimps' from here to One-hundred-and-fifty-fifth-st, and never get tired. I wonder at women. They fuss so over trifles. Why can't they do their crimping as a man does his shaving, in five minutes, and forget all about it?"

"Can you shave in five minutes?" asked Lord John.

"I don't believe you can," put in Lord James. "Yes, I can, too," retorted the first speaker. "Any man can if he knows how to shave."

"That's right," observed Lord John. "There's knack in shaving. Do you shave up or down?" "I shave up," observed Lord Harry. "You see, if you shave up it keeps your razor better, besides being more comfortable.

"I don't think so at all," observed Lord James. 'You shave down as I do, and you'll find it ever so

much more comfortable." 'Well, I don't know, but perhaps you're right," interrupted Lord John, "though, for my part, I sometimes think its more in the soap than in the way you hold your razor. Now, the soap I use--(The reader will skip the soap. It lasted to Four-

"Now hold on," exclaimed Lord Harry; "when it comes to that, I think a long-haired brush will lay a sudsy soap much better than a short one, and, besides, it spreads it better." "But, man alive!" interjected Lord James, "you

don't want it to spread much."

Because you want to shave plece by piece, sone

"Because you want to some by zone."

"Zone by zone?"

"Yes. See here," and Lord James took out a pencil and proceeded to draw what looked like an apoplectic leg of mutton. "There's your cheek, there's your chin, there's your neck. You shave the first zone, your cheek, that is, so," and he illustrated the words by a gesture which can be imagined. The man sitting next to Lord James grunted as he got his paper hastily out of the way of the tonsorial arm. "When you get the first zone shaved, spread your lather on the third, leaving your chin to the last, and shave it up with your thin razor."

zone shaved, spread your lather on the taird, leaving your chin to the last, and shave it up with your thin razor."

"Thin razor." asked Lord John, "Do you use any thin razors lasted to Thirty-third-st."

"Because," went on Lord Harry, in an earnest way, "if you clean a thin razor with anything but tissue paper you're bound to nick it."

"Weil, hardly," observed Lord James; "cotton isn't bad."

"Cotton!" shouted Lord Harry, "You must be

" shouted Lord Harry. "You must be "Excuse me," interrupted the old gentleman who sat next to Lord Harry. "Why don't you young gentlemen use safety razors?" and he gazed searchingly at three downy faces that just then

### INGRAM'S MUMMY.

A STORY THAT IS WEIRD AND TRUE. From The Strand Magazine.

hunted up that herd. "Twe left my elephant-gun henind," cried Sir Henry, in dismay. "Take mine," said ingram, generously leaving himself with a comparatively impotent smallbore.

When they sighted the elephants. Sir Henry went offer a buil, and Mr. Ingram turned his attention to an enormous cow. His method was to turn round in his saidle, fire a shot, and then gallop his pony on ahead, dedging the infuriated elephant among the trees. At last, looking back for another shot, he was swept out of his saidle by the drooping bough of a tree. The moment he reached the ground the wounded elephant was upon him, goring and trampling him to death, notwithstanding the heroism of his Somall servant, who poured a charge of shot right into the monster's ear.

For days the elephant would not let any one approach the spot, but eventually Mr. Ingram's remains were reverently gathered up and buried for the time being in a nullah, or ravine. Never again was the body seen, for, when an expedition was afterward dispatched to the spot, only one sock and part of a human bone were found, these pitiful relics were subsequently interred at Aden with military honors. It was found that the floods caused by heavy rains had washed away Mr. Ingram's remains, thereby fulfilling the ancient prophecy—the awful threat of the priest of Thetis. The mummy is now in the possession of Lady Moux, and Sir Harry has the tusks of the elephant.

#### THE WORK OF BILTMORE. From The Youth's Companion.

Bitmore, the magnificent estate of George Van derblit, at Asheville, N. C., is not, as many persona have supposed merely a rich man's fad. On the contrary its \$5,000 acres are intended to show what cultivation may do. Mr. Morton, he Secretary of Agriculture, recently spent a week at Blitmore. On his return to Washington the Secretary told his colleagues that he had seen the most perfect system of roadways; an exhibition also of landscape gardening that cannot be paralleled; and buildings which for fitness as dwellings, stables, burns, dairies, propagating houses, henneries and other uses surpass any within his knowledge.

"I consider Mr. Vanderblit's work there," said the Secretary, "just as important to the agricultural interests of this country as the Department of Agriculture at Washington. He employs more men than I have under my charge, and I think he is spending more money every year than Congress appropriates for this department. His men are promoted for efficiency according to the most practical dvil service rules.

"Mr. Vanderblit is building up an educational institution that will be of the greatest value to scient

tific farmers and teachers for the instruction of others in domestic architecture, in agriculture, forestry, viticulture, dairying, read-making and other useful sciences.

"It is one of the grandest undertakings that individual enterprise ever attempted, and I understand that it is the owner's intention to leave it as a legacy to the public.

a legacy to the public.

"The people down there talk about the enormous amount of money that Mr. Vanderbit is spending to gratify his pride and appetite. They do not convenend the first letter in the alphabet of his ambition. While they imagine that it is all due to seishness, he is working for them."

SUMMER DISHES.

HOW TO CREATE A HOT WEATHER APPETITE.

It sometimes happens that a cold boiled ham is a most convenient article to have in the house is summer. Properly speaking, a broiled or braised ham should never be served hot, except in the winter season. A well cured, well cooked piece of cold boiled ham, however, is as digestible as any cold meat, except tender chicken, and it makes the most delicious of potted ments and of rechauffes, and the tenderest, most piquant-flavored of sandwiches. All these small dishes belong peculiarly to summer, because they are articles easily prepared in the cool of the morning, or at any spare time, and do not re quire long labor in a hot kitchen. Few housekeepers understand how to boll a ham

properly. There are three distinct processes to be observed. First, the soaking and scrubbing of the meat; second, the boiling proper, and, finally, the preparation of the ham for the table. The first process is too often perfuncterily performed. The ham is usually washed off and left to soak over night without any regard to the time it has been cured. New, fresh-cured hams require soaking but a night, or even five or six hours will sometimes suffice; but an old ham may well soak from thirty-six to forty-eight hours, according to its age. A sweet sugar-cured domestic ham of last fall's curing. which would now be about a year old, requires about twelve hours' soaking. A genuine West-phalla ham would probably need forty-eight hours' oaking. The foreign ham is superior only in price to our best Kentucky ham or to the output of some of the fancy farms which make a specialty of feeding and curing pork in a superior manner. Begin by scrubbing and scraping the ham, using &

miniature brush of stiff bristles. Such a brush may be purchased at any counter of household notions for five or eight cents, and several brushes ought to be on hand. When the ham is as clean as it can be made remove the thigh bone with a keen-edged boning knife, skewer it in shape and put it in cold water to sonk. Save the thigh bone to add to the stock and give a slight piquant flavor too often missed in our otherwise well-flavored American soups and sauces. When the ham is well soaked, it vill yield readily to the pressure of the hand. When the ham has stood six hours in water in summer change it and continue to change the water every six hours until it is fit to boil. In winter once in twelve hours is often enough to change the water. Each time you change the water scrape off the slimy surface quite sure to be present if the ham to a real Westphalia. When the ham is ready to both rinse and scrape it

off carefully for the last time, and plunge it into clear, cold water. Let it come slowly to the boiling point. It is upon the care of the cook at this second period that success depends. The ham must be simmered, never holici hard. It must be cooked in abundance of water and in a tightly covered kettie. A soup digester is the best kettle in which to cook a small lean ham, weighing from seven to eight pounds. This is the proper size for boiling.

Let the ham cook slowly for about five hours, or until it is tender and the bone left in it is loose. It should now be removed from the fire and uncovered and set where it will cool in the liquor in which it was cooked. When the water is cold take

which it was cooked. When the water is cold, take out the ham; it is ready to be skinned and pre-pared for the table in a multitude of ways.

The most common method is to sprinkle it with

A STORY THAT IS WEIRD AND TRUE.

From The Strand Maraine.

From The Strand Maraine.

From The Strand Maraine.

From Children Beresford's most be discussed and set where well cool in the liquor in which the control of the control of

## A DENTIST TELLS A STORT.

From The Washington Times.

From The Washington Times.

Among the guests at Willard's is P. M. Williams a prominent dentist of Lockport, N. Y. "There came to my notice the other day," said he, "one of the most remarkable cases of third dentition of which I ever heard. An old lady of seventy years had been toothless for many years. She wore false teeth instead of her last natural ones.

"Some time ago she complained of her false teeth giving her gums pain, and at last came to me to try and have the matter remedied. Much to the surprise of both of us, I found that she was cutting a new set of teeth. In a short time she had cut an entire new set, above and below, and they all seem to be as sound as the teeth of a person in the prime of life. But the thing that must seem beyond belief, and which is yet true, is that one of the new teeth had a gold filling in it.

"In a jaw tooth on the lower left side a piece of gold about as large as a match head was found, roughly, though solidly, imbedded in the crust of the tooth. The only way the affair could be explained was through the fact that the lady several years ago swallowed a gold filling out of her former teeth, and it is supposed to have worked around in her body, like foreign substances will sometimes do, until it came out in the remarkable manner I have indicated."

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had distinguished himself at college, and inferred even there, but the saleswomen will produce them that the swelled head had assisted him. Later in if desired. It is certain that no well-dressed the day his mother discovered him kneeling before an open fireplace with his head in dangerous prox- tended for the country trade, for all Frenchwomen mity to the flame. She inquired and Bobby ex-plained, "I'm only expandin" my brains, so I can these affairs know nothing of them in their dress-We learn in school how learn my lessons easier. heat expands things. But you needn't be scared, I'll move soon as it's swelled enough for learnin',

Miss W., a daily governess, entered the schoolroom one morning, and was met by an unpleasant Her two pupils sat awaiting her, and were evidently not at all disturbed. "What is it?" she asked. They looked blank for a moment, then the elder exclaimed: 'Oh, I say, Harry, we've left them ma'am, because when we're grown up Harry's dermot (taxidermist); and we thought we'd learn all we could now. But we locked them up in drawer before the holidays, and forgot all about

## ICED PUDDINGS.

SOMETHING GOOD TO EAT AND EASY TO MAKE, It is a pity that more cooks do not understand

the preparation of the many delicious iced puddings which French artists of the kitchen make from rice and from nuts. The feed rice pudding is most delicious, made as a simple rice custard, frozen and served with preserved fruits. Boil a scant teacup of nice Carolina rice in a double boiler with a quart of milk, half a cup of sugar and half a teaspoonful of salt. When the rice is soft take it up and stir in the yolks of four eggs. Return the pudding to the fire and beat it hard for two or three minutes. Add a pint of rich cream, when the pudding is cold, two tablespoons of maraschino or some sherry, or, if you prefer it, a tablespoonful of orange extract. Freeze the pud-ding and serve it on a base of golden orange jelly over it. It is also nice served on a low crystal platter with a wreath of whipped cream, tinted pink

with preserved strawberry or raspberry juice. An especially ornamental way to serve this pudding is in a coating of water ice. Apricots make one of the most delicious ices for this purpose. Slice twelve apricots, or use the same amount of canned fruit. Add half a pound of sugar to the apricots and squeeze in the juice of two lemons. Mix them well. Strain the whole through a sieve. Add a half-pint of syrup made by boiling half a cup of sugar rapidly for twenty minutes in half a cup Stir the water and sugar so that the sugar is dissolved before the boiling point is reached, Mix the syrup and fruit juice. Freeze the apricot ice, and line a mould, imbedded in sait and ice, with this apricot water ice. Press it on the sides and fill the cavity in the centre with the iced rice pudding. Cover the mould and seal it up hermetically, rubbing butter thickly around the edges of the cover, so the salt and ice cannot penetrate within. Cover the mould with ice and salt, pack newspapers around it, and the them over it to prevent the water. Cover the mould with ice and sait, pack newspapers around it, and tie them over it to prevent the water penetrating to the packing. Leave it for four hours or longer; then uncover it, turn it out on a low glass platter and decorate it with a wreath of whipped cream flavored with sherry or maraschine.

## OUEER PIES.

From The London Sketch.

From The London Sketch.

We all know that a pie is a truly British Institution, but I doubt if many of my readers know to what important, I might almost say national, uses pies are sometimes pit. Here is a case in point: The inhabitants of Denby Dale, a hamlet near Barnsley, who for over a century have baked large pies in commemoration of remarkable events, are preparing to celebrate the Jubilee of the Repeal of the Corn Laws on Saturday, August I, by means of another large pie. A pie was baked in commemoration of the recovery of George III from mental affliction.

another large pie. Apart and the conclusion of the recovery of George III from mental affliction.

At the conclusion of peace between England and Prance in 135 another large pie was baked, containing half a sheep, twenty fowls, and half a sack of flour. The "Repeal Pie," as it is locally called, was made on August 29, 1846, and was drawn through the village with thirty-one horses, headed by three bands of music. The pie was 7 feet in digneter, 1 foot 10 inches deep, and contained forty stones of flour. It was served in the presence of an estimated crowd of 60,000 people. On the occasion of the Jubilee of the Queen another monster pie was provided on August 27, 1887. The pie was baked in a dish weighing 15 cwt.; it was 3 feet in diameter and 2 feet deep. The total weight was over two tons, and the cost was put down at 1230. It was drawn by ten horses. When cut into it was gamey, and few could eat it. A smaller pie was made on September 3, 1887, and fully 2,000 persons dined off it. The coming pie will be feet 6 inches in width, 10 feet 6 inches in length.

woman uses one, and they are undoubtedly inmaking departments.

anything a trifle larger than those of the spring models; but this change is only to suit the light silks and linen and cotton stuffs used. When we say goodby to the frivolity of summer for the severity of autumn, we shall undoubtedly see about the same skirt that the early spring models presented. It is quite possible that will be even straighter and narrower. Some wool and cloth gowns now are made with very few odets on the sides and an almost straight apron. the fulness being entirely in the back and bunches somewhat at the waist. This effect is easily obtained without resorting to the bustle, and it is aided by the shape of the basque or jacket coattalls, which are more popular than ever. These little coattails, instead of spreading out, are arranged closely together in a few deep folds. The folds may be connected by an elastic; and some of the dressmakers fasten them to the dress skirt by means of a few tiny hooks and loops. This is the fullest extent that the tournure has reached in Paris.

At Felix's yesterday was to be seen a novel and elaborate gown of checked blue and white foulard. The skirt was by no means small, measuring about seven yards at the hem, and with a slight fulness arranged at the hips. The trimming about the skirt consisted first of a narrow ruffle of the silk, so thickly pleated that it appeared like a puff headed by a tiny fold of navy blue velvet. Above this was a band an inch and a quarter wide of white lawn embroidery, the embroidery extending up every seam in the skirt for perhaps six inches. There was a pleasant effect suggested by the bodice that was quaint and pretty. The under blouse was of accordion-pleated white silk muli, and the short bodice over it laced in front with a latticework of narrow blue velvet ribbon. The bodice opened again in the side seams, to show an inch of the under blouse, half covered by the lacing; and there were two openings and rows of latticework in the back Over the upper part of the back of the bodice fell a deep yoke collar of white lawn embroidery on the silk mull. This was carried over the shoulders and formed little revers on each side of the mull bodice in front. There was no belt, as it would destroy the quaint round bodice effect. The back of the choker was of the embroidery, rather high and ending on the side. Below was a scarf of silk, tying in an old-fashioned cravat bow under the chin. The sleeves were long, and trimmed to suggest the skirt with a full ruffle at the wrist, and lengthwise rows of embroidery running to the

This model, and several others at different houses could denote that the prominent dressmakers are still using the blue and white foulards. Naturally, the conturières control the best patterns; but the shops are selling very pretty ones at \$7 and \$8 apiece. This means that Paris will be flooded with them-the Paris of the boulevards, I mean-in a few weeks. This does not prevent them from being extremely pretty and desirable for many reasons. but they are only suitable now for simple costumes. The Felix gown here mentioned has a cachet of simplicity given to it by the quairciness of its fashion and the trimming of lawn embroidery, and the same is true of the gowns of this stuff, fur-nished by other distinguished houses. A foulard gown will this summer only take the

place of an elaborate cotton frock for country or seaside use. Indeed, all of the foulard patterns are being reproduced in cotton stuffs, quite as pretty if not prettier: for navy blue in silk, unless well dyed, is prone to have a purple tinge, which is not becoming, while in cotton it is easy to obtain the true shade. The advantage of the silk over the cotton is that it keeps clean longer, and does not crumple with the first wearing.

Both the cambrics and silks in the blue and white

patterns can be prettily and simply made with round skirt trimmed by lace-edged ruffles, and ound waist held by a high belt of navy blue silk A lace collar or yoke or jabot arrangement adds A pretty evening gown at Felix's has an un-

mand for them. "The gardener at our place thinks much more about winning prizes at the flower show than about sulting my individual convenience," complains one

trimmed skirt of pink corded silk, with high belt and short sleaves of the same. The bodice is a roly